MON THE GREAT CROP IS PUT UP IN CANS AND JARS.

Maira Boren Ways of Preserving Peaches——Recipes that May Tickle the Falate.

The exuberance of the reach crop this year is unparalleled and has set all thrifty house-keepers busily at work canning peaches. It makes no difference to them to know that all kinds of neserves are put up by the great canning companies which have millions of dollars of capital invested and employ many thouseands of persons, and scour the country for the best fruit and fill great factories with cans of peaches and most tempting jars of glass with luscious fruit most pleasing to the eye and delicious to the tuste and at reasonable prices. Never in the history of the world were pricedly. prices. Never in the history of the world were canned peaches so plentiful and cheap and goed. But the proud housekeeper knows that she has a trick of her own about preserving peaches that gives them a succulence and aroms, and are a pleasure to the palate such as no canned goods can give. It is the old story of the superiority of the hand-made over the machine-made. The same causes that keep up the custom tailors and home-made bread, and cooking to order, and private housekeeping of all kinds, contribute to keep up the good, old-tashioned ways of putting up fruit delicacies in the summer to gladden the suppetites of winter. It is, like the making of

good wine, the bottling of the sunstine.

It is true that many housekeepers burdened

fruit delicacies in the summer to gladies in supposition of winner. It is, like he making no good wine, the bottling of the sunsitine. It is true that many housekeepers burdoned with hany family cares, or not having the hanke of making good preserves, or not having the hanke of making good preserves, or not having the good, have given up making preserves and have come to the conclusion that the great good and cheepest, or that consumers are too ungrateful to compensate them for the great labor of making the compensate them for the great labor of the conclusion that the great theorem is the compensate them for the great labor of the making factory.

In the first place the cid housekeepers bare for the great labor of the making factory.

In the first place the cid housekeepers have he work white is the best fruit. There has a chilty to select the best fruit. There has a chilty to select the best fruit. There has a chilty to select the best fruit. There has been many years in the work of the great labor of the work of the great labor of

some of the old-time Med carons. The red penches now in market are principally phonose. Mountain Rose, Sump of the Worl!, Wards, and Kar-ripe.

The careful housekeeper selects peaches for preserving with much scrutiny. It is desirable to take only those which are fully rise and not over ripe. If they are too ripo they will go to pire eith he process of preserving. If they are not received they will not be calatable. I salement of much and among housekeepers in the enough they will not be calatable. I salement of the those in the canned fruits put up by the factories are of the unrie. This often happen, with those in the cases and sometimes with those in glass jars. There is great temptation to put up unsipe truit, as many peaches are sent to market that before they are ripe and thus are kept in a salable condition longer than if they were ripened on the true. The housekeeper is able to cull a direct that the first more carefully. The most approved way is to salect for preserving and to chaske bought the best for preserving work is spread out as as to do a little each day, and to chasine the remainder for current use in cooking, in this way the preserving work is spread out as as to do a little each day, and trust to avoid the hurry and risk of poor results where the attempt is made to do up a targe quantity at once. The maches not used tor pre-erving work is spread out as as to do a little each day, and trust to avoid the hurry and risk of poor results where the attempt is made to do up a targe quantity at once. The maches not used for pre-erving was most or cut and seved with sugar, or for puddings, nice, or dumpings, it is of course better to have ripe fruit to all these burpoes, but, in some degree, cooking may be made to render peaches a allo ble for food, when without cooking they would be useless. It is a great waste of time and the favor, other social the peaches and then be about the favor. Others scaled the peaches and then to use food the work of the course of the course of the course of the course of

pare are lotter than new mess because they have lock tried. But they must be kept clean and dy.

Most jurs require a rubber ring at the point of confact with the lid and jur. These rings lose their elasticity with age and it is hest to buy new rings each year, as they cost little and they secure a much tighter fit when they are as wand elastic. The preserving jurs must be full and perfectly airtight. A common precaution is to fill the jurs and then turn them bottom side up while they are hot and their give the lids an extra twast when the stuff is cooled. Many good preserves have been apolled by careless or unskillul fastening of the lids.

As the preserved fruit must be put into the glass fars hot there is some danger of cracking the jars. Many housekeepers have the belief that the boiling affects the glass. This is not so, it is the heat of the glass that keeps the jars from cracking, and so long as the jars are hot they will not crack when the hot preserves have been are poured in. There is, however, some trouble in handling very hot jars, and there is a very simple expedient that has been used with suggested that the glass that here is a very simple expedient that has been used with suggested the part of more than the cold water. The same to prevent the cracking of jars when hot stuff is poured into them. The plan is this: Let be jar be moder toly warm, and place it on a close as urated with cold water. The secrets that the cold water arries of the heat so last that the glass does not expand so suidenly as it otherwise would.

It must be borne in mind that what are called canned fruits are quite different from preserves, although the general term preserven, is applied to both processes. Canned fruits are put up with little boiling and little sugges. and preserved truits are put up

is given in "The Home Cook Book," published in Toronto:

"Select peaches of fine quality and firm. If too ripe they are not liable to keep perfectly. Pare them, and place them in a stemper over boiling water, and cover them tightly: an earthen plate placed in the steamer under the fruit will pre-erve the juices, which atterward may be steamed and added to the syrup. Let them atsum for litteen minutes, or until they can be easily pierced with a fork; make a syrup of the first quality of sugar, and as the fruit is steamed, drop each peach into the syrup for a lew seconds, then take them out and place them in the cane; when the cane are full pour over the fruit the hot syrup, and seal immediately. Inexperienced housewives will do well to remember that the syrup should be well skinning the proportions of half a pound of sugar to a nound of fruit for canaing, slihough many excellent housekeeners use less. This rule is excellent for all large fruits.

Of course it is most convenient to can reaches in quart pars or two-quart lars but for small families it is much better to have pint jurs.

this purpose."

Mariou Hariand's recipe for brandy peaches is this:

"Four pounds of fruit, four pounds of sugar, one pinto best brandy. Make a syrup of the sugar and enough water to dispose it. Let this come to a bon; put the fruit in and boil live mignes. Having removed the fruit carefolly, let the syrup boil fifteen minutes longer or until it thickens well; and seal, if after the fruit is taken from the fire a reddish liquor comes from it, drait this off belove adding the clear syrup. Put up in glass jars. Peaches should be pared for trandylog."

The "Boston Cook Book" recipe for brandy peaches is this:

"Pare the peaches, or remove the skins by plunging into colling by two gallons of water and one plut of wood ashes! When the skins will slip easily take the reaches out with a skinmer and plunge them a cold water; rinse in several waters, and there will be no taste of the lyte. Voigh and add three-for the of a pound of sugar to each pound of fruit. Halve then and use some of the pits, or leave them whole, as you illuse. The stones improve the flavor. Make a syrup by adding an little water as possible to the sugar, about one cupint to each pound of sugar, when it houls skim until clear, then and the peaches and cook until transparent. Use half acup of the best brandy is a sthe syrup is taken from the fine. Some pe the prefer the yellow peaches, but the water-lesshed frees one peaches have the best flavor. Some peach and there the brandy ust as the syrup is taken from the fine. Some pe the prefer the yellow peaches, but the white-fleshed frees one peaches have the best flavor washing it off. The boiling water is quite enough to disodge the skin of the peach without the risk of apoliting it with lye. The e is little dancer however, that city housekeepers will get hold of pints of wood ashes.

housekeepers will get hold of pints of wood ashes.

There is a wide variety of tastes to be suited with more or less sugar in preserves, more or less vinegar in cickles, and more or less brandy in brandy peaches. Every intelligent house-keeper must modify her recipes according to the instead fruit has largely taken the place of cid-fashioned preserves because of the more natural flavor, the lesser cost, the diminuition of labor, and other causes, old housewives still pin their faith to the preserves and often keep them years and years until they he ome dry and camiled When this happens the recipe for restoring the liquid form is to place the jars in water and let the water boil around thom. Many recipes for making preserves tell the young housekeeper to make a syrup." and she, never having made a syrup, is at a loss what to do Here is a recite for making syrup for preserves to keep for years:

"Take haif a pint of water for each pound of sugar; stir until the sugar is well melted. The moment the sugar first boils pour in a little old water and let it boil a second time. Then take it off the fire and let it settle for minutes; carefully skint it, and then boil it again half an hour. Allow a pound of sugar to each nound of fruit."

The cold books of recipes contain directions for clarifying sugar. It is not necessary now for housekeepers who think they can clarify sogar better than anybody, and this is the Way they do it.

If reak or roll the sugar so as to crush all lumps; put in half a pint of cold water to every pound of sugar; stir until dissolved. Add the beater white of one egg for each three pounds of sugar. Boil it, keeping it well stirred, and nour in a cup of cold water. Boil it sagain. Then let it settle fifteen minutes and skim it. Pour toff gently, leaving the sediment. Then boil the clear strop twenty minutes, and it will be ready for the fruit." A here is a wide variety of tastes to be suited

A Pire Ball's Wild Course.

A Fire Mall's Wild Course.

From the Mobile Daily Register.

It was about a quarter to 5 o'clock. Wednesday afternoon. Sept. I, when, with a tremendous crash, a bail of electric like dropped out of the heavens and bounded on the stiewalk on Royal street, between Dauphin and Contistreets, in front of the office occupied by Mr. John Tardy. Justice of the Peace. The bail swished torough the office like allost comet and shot out the back door into the yard, then over the wall in the rear, crossing over J. Policek & Co.'s store, and dropping upon Marx Brothers' ators, which fronts on Water atreet. The bolt nenetrated the roof and two focers of the building and disappeared behind a wooden partition between the Marx and the Moog store.

MOLTKE ON WAR'S LESSONS. PUBLICATION OF HIS HISTORY OF THE CAMPAIGN IN 1870-71.

Wars of Peoples and Wars of Princes-Probabilities in the Field and Estimates of Antegonists-The Delay in the Bombardment of Paris and Room's and Bismarch's Opposition to the Pield Marchal -War Connells in the Bohemian and French Campaigns-Motives of Prussia's Conflict with Austria in 1866.

The third volume of General Field Marshal on Moltke's complete works was published on Aug. 21, covering the war of 1870-71. It precedes the first and second volumes because it was left by the author quite ready for publication and because it is the most important part of his writings.

Moltke began this work in Creisau in 1887 and finished it early in 1888. He was moved to the task by the persistent urging of his nephew. Major von Moltke, to write his memoirs. "All my technical writings worthy of preservation." was the Field Marshal's repeated answer, "are in the archives of the grand general staff. My personal reminiscences might better be buried with me." Again he said: "You have the General Staff's history of the campaign of 1870-71; it contains everything." After a pause, he added: "To be sure, it is too detailed and technical for the people. It should be worked over and cut down.

On the following morning, when Moltke entered his library, he found the ponderous tomes of the General Staff's work on hi-deak. His nephew had had them placed there. Without a word he sat down at the deak, glanced slowly through a few pages, and then began

writing the pages just published.

The parrative of the war is told in bare, easy, clean-cut sentences of classically pure German. It is free from foreign dan, Gravelotte-St. Privat, Mars - la - Tour, adherence to the facts already known through the work of the general staff. The most charming parts of the book, therefore, to persons familiar with the Franco-l'russian war history, are the philosophical passages here and there concerning strategy, tactics, probabilities on the battlefield, and the vicissitudes of the nations on the Continent. In his introduction he says many things which will doubtless be in every German mouth, as are his las: famous words in the Reichstag: "Only the sword holds the sword in the scabbard :""Our neighbors talk peace and continue their preparations for war."

That time is long gone," he wrote, " when, for dynastic purposes, small armies of professional soldiers took the field to plunder a city or piece of land, then withdrew to winter quarters or made peace. Wars to-day draw the whole people to the battlefield-hardly a family without its sufferer. The full financia ability of the S ate is taxed, and the change of

seasons puts no end to the restless action.

So long, anaiona maintain senarati only with arms, but it is to be housed that wars will become less frequent in the dearce in which you with arms, but it is to be housed that wars will become less frequent in the dearce in which you have the tempt of the people—the discontent with demending the property of the people of the discontent with demending the people of the people of the discontent with demending the people of the peop

unsupported, and from the power of fine talk among the French it was to be intered that military considerations would have to give way to political expedients. A telegram from London communicated also the news from the Paris Temps that MacMahon had suddenly decided to hasten to Baraine's aid. although the airandonment of the road to Paris would endanger the safety of all France. Aiready by evening the decision to march off to the right was endorsed by the Emperor, and during the night the orders were sent to the army corps concerned."

On the vexed and unexplained problem of the delay in bombarding Paris. Motive saysless explicitly, what has just been made public in one of his letters published by Major von Motive. Motives wrote from Vernalies on Dec. 22: "The universal longing for the end of this terrible war causes resple at home to forget that it is only five months old. They hope for all things from the bombardment of Paris. That such action does not take place is ascribed to sentimental consideration for the Paris and a such action does not take place is ascribed to sentimental consideration for the Paris and a such action does not take place is ascribed to sentimental consideration for the Parisanns, and the influence of high personages while here in fact, only military possibility and expediency are of weight. From three persons I have received the verses:

" tioter Moltke g shet so stomm. Immer um das Ding herum. Bester Moltke, sei micht dumm, Mach doch endlich, bum, bum, bam.

Rester Moites, set micht domm,
Mach decit endicht, bum. bum. bom.

"What it means to attack a fortress defended by a whole army should have been learned from the siege of Sebastopol. That city became a fortress during the attack. All war majorials could be secured from the sea side. The preparations lasted ten monibs. The lirst assault cost 10,000 men; the second, 13,000. To bombard Paris we must first have the forta. There has been nodelay in getting ready these forcible means of capture, yet lexpect much more from he sure work of starvation."

This is Moitte's side of the matter. Crown Prince Prederick and Bluncathal as well as perhaps Emperor William I. agreed with him that all the n cessary ammunition, gun. &c., should be at hand before beginning the bombardment. The opponents of the delay were first and always Bl-marck and Roon. In Roon's letters, re-entity purished in the Deutsche Recue, the War Minister says that the delay is "enough to drive one to desperation." and hints broally at "intriguing women." and "tendencie at court." Were Roon still slive he would doubtless express his dissatisaction with Motke's explanation as decidedly as Bismarck has done through his ally in the ediorial rooms of the Argenciene Zeitang, who comments on Moitke's letter thus:

"We wish for our lart, to say that there are still very well-inf-rmed circles which regar; the matter of manitions of war and their tear tardy arrival as only the superficial reason for the belief.

de controlle in 1-86 and 187-72.

If the interminable discussion as to the holding of war councils in 1-86 and 187-72.

If the controlle is the controlle in 1-86 and 187-72.

If the council is the controlle is the council of war in which the council of the council of war in which the council of the council of correction. Among such mistakes must be council of the council of war in which the council of the council of war in which the council of the rene make a saily from Paris, and the council is the council of the council of

Teiling Time by an Heirloom, From the Chicago Datty Tribune. "It's an heirloom." he said, as he took out of his pocket a watch as big as an ordinary \$2 alarm clock and shook it to hear the works rattle. "My great grandfather carried it."

alarm clock and shook it to hear the works rattle. "My great grandfather carried it."

"What with—a truck "asked his friend.
"Oh, that's all right," responded the man with the watch. "Have all the fun you want; but you couldn't duplicate it to day for \$200."

"I suppose not. How much do you think the freight charges on it would be from here to New York."

"I know it's hig, but I fell you it's priceless. It's old-fashioned, but it's all there."

"Is with some additions and bay windows. But, really is it reliable."

"I can tell the time to a half minute by it and swear to it. I'll bet I can come closer to the exact time than you now.

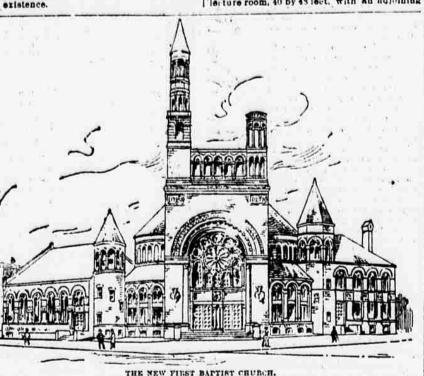
"I'll go you." He pulled out a handsome little stem-winder, glanced at it, and said:
"It's 1238. Now get a crowbar and open your old asfety-deposit wault and see what time you make it."

The other pried the old watch open with the back of a knife blade, studied a moment, and then said:
"Let me see. This is Saturday, and I set it last Thursday evening at 6 o'clock. That is a trific over forty-two and one-half hours ago. At a half a minute an bour the total loss would be twenty-one and one-lour himmutes. I now make it 12:14. Adding twenty-one and one-fourth to that would make the corrected time 12:35', and I'm willing to leave it to any chronometer in town. Talk about your reliable watches! Why, you can but on this old heirloom and win every time. It's lost half a minute an hour for sitry-three years. All you've got to do is to remember when you set it and you can figure the time down almost te quarter seconds."

PROSPEROUS IN OLD AGE.

THE FIRST BAPTIST CONGREGATION AND ITS NEW CHURCH.

Its Members First Met in a Rigging Lott Nearly 150 Years Age—It Has Gained Schulch in the Standard In the Standard



Organized when a large portion of Manhattan Island was a wilderness, the congregation first met in the houses of members. Then the society hired a rigging loft in William street, or Cart and Horse street, as William street was then called. There they worshipped for three years. A new church in Gold street was opened on March 14, 1760. Nearly fittern years of prosperity followed, and then the Recolution came and scattered the congregation. The British were in the city, and the pastor, the liev. John Gano, rode off with a hand of patriots as chaplain of the regiment, the land was at the front of the regiment chu ting with the Colonel when the heal of the column marched into a sharn cross-lire. Chaplain Gano was at the front of the regiment chu ting with the Colonel when the heal of the column marched into a sharn cross-lire. Chaplain Gano was at the rear, and no one could have blanded was at the rear, and no one could have blanded into a sharn cross-lire. Chaplain Gano was at the rear, and no one could have blanded into a sharn cross-lire. Chaplain can was at the rear, and no one could have blanded the saker miss the side at the front. The Colonel, siter the saker miss be something in religion, for I

THE HAPPY CLUB STEWARD. Why It Is that He Hos a Great Deal to

Be Thankful For. It is conceded among those who know that the club at ward has facilities for enjoyment and materials for prosperity far beyond those salary and his free rent, he has a chance at commissions from all the trade-men who furnish supplies for the club. It makes no difference to the steward whose friend the tradesman is. The one who tries to get along without placating the steward finds himself in quite as unfortunate a predicament as the

HOMES FOR WORKINGMEN.

A Plan to Buy Houses Within the City Limits at Moderate Cost. A number of German capitalists too modest

to have their names published have formed a syndicate, with a paid in cash capital of \$400,-000, for the purpose of building a number of houses within the city limits for the occupancy and ownership of workingmen. These capi-An extra below the person of the content was been content to the content was provided the person of the content was provided to the content wa talists do not pretend to be actuated by any special philanthropy. They do not propose to give away any bouses. They propose to sell the houses at a profit, and yet on such terms that workingmen of moderate means may

BOB SIMS'S CONSCIENCE

BIS TERRIBLE BARNESTNESS IN DO ING ITS BIDDING.

Ris Bellef In No Law Except God's Law, Mis Consequent Determination to Break the Government, and His Fight for His Convictions Against Three Counties -Probably in New York Awaiting the End of the Storm in Choctaw County.

MOBILE. Sept. 2. - Bob Sims was born in North Carolina on Dec. 2, 1839. His proper name is Robert McMelian. His parents were farmers. He served four years in the Confederate a my. For ten months he was a prisoner at Camp Morton, Ind.

At the close of the war Sime returned home and began farming in Choctaw county. He soon became a leader in the neighborhood, and took advantage of his influence to start his new religion. He called himself a describe of Christ and a follower of the literal teachings of the Bible. He tried to follow those so closely that his life became a series of wild adventures. He was fined and imprisoned more than (wenty times. His followers looked up to him as a second Saviour. The Simsites soon became the laughing at ck of the country. If a man struck one of them, there would be no fight. The Simsite would simply turn the other oheek.



BOB SIMS, PROM THE LATEST PHOTOGRAPH. The Government and all its numerous officers were looked upon by the Simsites as robbers. Bob Sims's one idea was to " break the Government and the Constitution of the United States." He had a hard time of it, as is shown by his present predicament-an out-law in hiding with a price upon his head. Some seven years ago a somewhat similar case occurred, and Sims had to flee the country to save his life from a mob. When things quieted down he returned, but built an almost insccessible home in the mountains. The country was disturbed, however, and repeatedly a Simsite incurred the displeasure of the country thereabout. Now more than 1,000 armed men from three counties have expelled the whole sect from Alabama.

Here are some of Bob Sime's peculiar views. expressed in his own language:
"You ask why I will not pay taxes; ask yourselves why you pay taxes. I do not owe any tax; to give something I do not owe is not a matter of debt. To take by force what I do not owe is robbery, and, as a just and brave

man, I will not give to a robber in order to prevent his robbing me." About five years ago Bob Sime began distilling liquors f om fruits, and also made a little whiskey from corn. For this he was fined and imprisoned, although he did not rell any of his products, merely giving it away to